

LUNCH



Shrimp Cocktail (3 Pcs) 18
Half Lobster Cocktail & Lemon Aioli 15
Crab Meat Cocktail Colossal 18

Blue Point CT (1/2 Dozen) 16
Little Necks RI (1/2 Dozen) 11

Starters

Onion Soup 8
Classic French Onion Soup
Lobster Bisque Soup 12
Lobster, Leeks, Light Lobster Broth
Sicilian Meatballs 13
Herb Tomato and Sour Cream
Tuna Tartar 17
Avocado, Chili, Sesame Oil, Mint

Crab Cakes 18
Colossal Crab Meat, Meyer Thyme Aioli
Tomato & Fresh Mozzarella 10
Clams Casino 14
Chopped Bacon, Roasted Peppers, Garlic

Baked Clams 13
Little Neck Baked, Garlic & Lemon
Crispy Fried Calamari 16
Zesty Plum Tomato Sauce, Meyer Thyme Aioli
PEI Mussels 10
PEI Mussels, Shallots, Light Red Sauce
Neuska Smoked Thick Bacon 10

Greens

Sear House Salad 6
Lettuce, Tomato, Cucumbers, Gorgonzola Cheese
Arugula Salad 10
Pears, Beets, Fig, Goat Cheese, Champagne Vinaigrette
Roasted Beets 10
Red Beets, Strawberries, Asian Pears, Pecans, Goat Cheese, Honey Balsamic Dressing
Iceberg Wedge Salad 11
Iceberg Lettuce, Bacon, Tomato, Blue Cheese Dressing
Cesar Salad 9
Hearts of Romaine, Herb Croutons, Parmesan
Chopped Vegetable Salad 11
Asparagus, Hearts of Palm, Onions, Beets, Carrots, Tomato, Balsamic Dressing
add: Chicken +10, Shrimp +14, Salmon +12, 6oz Filet +17

Sides 3 for \$18

Onion Rings (or Sautéed) 6 **Baked Potato or French Fries 6**
Spinach Creamed or Sautéed 7 **Mashed Potatoes 7**
Asparagus Steamed or Sautéed 7 **Garlic Mashed Potatoes 5**
Mushrooms & Onions 7 **Hash Browns 7**
Brussel Sprouts Sautéed 7 **Mac & Cheese 11 (Add Lobster +14)**
Broccoli Sautéed or Steamed 7 **Hot Italian Long Peppers Sautéed 7**
Burned Broccoli Sautéed 7 **Roasted Yukon Potatoes 7**

Steaks

Hand selected USDA prime 28 day dry-aged steaks, chops and ribs from our aging box.

Porterhouse Steak for Two 48oz - Prime 109
New York Sirloin Prime 14oz 48
Rib Eye 20oz Prime (Boneless) 57
with Mushrooms & Onions
Surf & Turf 10oz Filet Mignon & 8oz Lobster Tail 49
6oz Filet Mignon With Spinach 32



Filet Mignon Butcher Board Cut 44
Center Cut 10oz, Mushroom & Onions
Lamb Chops Rack 38
with Sautéed Spinach & Peppercorn Gravy
Double Cut Veal Chop Loin Prime 38
Filet Mignon Sandwich 15
with French Fries
Sirloin Burger 13
with French Fries

Fish Market

Salmon (Organic) 21
Spinach, Beets, Leeks
Diver Scallops 23
Asparagus, Risotto, Crab Meat, Crispy Prosciutto
Tuna Panko (Sushi Grade) 29
Panko Crusted Seared Honey Black Bean Soy Glaze & Wasabi Sauce



Lobster Tail 8oz Broiled 27
South African (cold water)
Tuscan Seafood Stew 26
Mixed Fish & Shellfish in Tomato Broth with Spinach Risotto
Jumbo Shrimp Lemon White Wine 26
Spinach, Garlic Oil

Cioppino (Chu pee noh) 25
Shrimp, Calamari, Clams, Light Tomato over Linguini
Rigatoni Bolognese 18
Beef Sirloin Ragù
Seafood Paella 24
Clams, Calamari, Shrimp over Saffron Orzo
Lobster Ravioli 24
Vodka, Cream, Parmesan Cheese & Crab Meat
Penne Vodka 18
Penne Pasta in Pink Vodka Sauce

Classic Comfort

Fettuccine & Bacon 18
Fresh Pasta with Chopped Bacon in Cream Sauce
Linguine Vongole 21
Linguini in White or Red Clam Sauce
Veal Cutlet Parmesan 22
Traditional Parmesan in Vodka Sauce
Veal Cutlet Milanese 22
with Arugula, Tomato & Onions

Country Style Chicken 18
Pieces of Chicken with Sweet Pepper & Onions
Chicken Milanese 18
Breaded Chicken Breast, Arugula, Tomato, Onions
Grilled Chicken Breast 18
Onions, Peppers, Mushrooms over Sautéed Spinach
Chicken Parmesan 18
Traditional Parmesan in Vodka Sauce

Choice of Starters
Onion or Lobster Bisque Soup
Baked Clams | Artichoke
Caesar Salad | House Salad

Price Fix 3 Course Lunch \$27.95
Daily 11:30am to 3:00pm

Choice of Entree
Filet Mignon 6oz | Grilled Salmon | Penne Vodka
Chicken - Choice of: Grilled, Parmesan or Milanese

Coffee or Tea